

List of Time-Temperature Control for Safety (TCS) Foods

(previously known as Potentially Hazardous Foods)

Meats

Bacon - in raw form
Beef - ground, roasts, steak
Gravy
Ground meats - all
Hot Dogs
Lunch meat
Meat casseroles
Pork - ground, ham, roasts
Processed meats - all
Sausage
Soups
Stews

Poultry

Chicken - ground, roasted
 barbequed, fried
Chicken - nuggets, patties, strips
Casseroles with chicken/turkey
Dressing
Gravy
Precooked, processed products
Turkey - ground, roast
Soups
Stews

Seafood

Fish, Salmon, Tuna

Bakery Foods

Cream pastries
Cream/custard pies and tarts
Pudding prepared from a
 mix or scratch

Dairy Foods

Whipped butter/whipped margarine
Cheese - mozzarella, cottage,
 cream cheese, Ricotta
Cream, real
Cream sauce, white sauce
Dairy whipped topping
Ice cream
Milk

Pasta

Noodles - all kinds, cooked
Rice - cooked

Eggs

Egg casseroles, Egg dishes
Deviled eggs
Fried eggs
Hard-cooked eggs
Omelets
Scrambled eggs

Fruits and Vegetables

Dry beans - cooked
 (examples - navy, refried, baked beans, etc.)
Potatoes - baked, boiled
 mashed (fresh, instant)
 scalloped/augratin (fresh, dehydrated)
Cut/prepared fresh fruits and
 vegetables, including melons,
 tomatoes and salad greens

Misc.

Salad dressings prepared from a mix